



SanTan

CATERING + EVENTS





SIGNATURE BUFFET

2 entrees + 3 appetizers + 3 sides/salads

APPETIZERS

choose three

HAND PASSED

chile lime hummus bites • VG, DF
short rib crostini
burnt ends • DF
pork meatballs
mini mac + cheese bites • V
chipotle bacon wrapped dates • GF
buschetta crostini • V
buffalo chicken dip bites
potato barrels
deviled eggs • V, GF
mini chicken bacon rolls
nashville chicken bites
carnitas tostadas

STATIONED

chile lime hummus & veggies • VG, DF, GF
green chile, spinach + artichoke dip • V, GF
potato + poblano taquitos • V
pretzel bites • V
buffalo chicken dip + tortilla chips
french onion dip + potato chips • V

SIDES + SALADS

choose three

spinach caprese salad • V
field greens salad • VG, GF, DF
jalapeño caesar salad
garlic parmesan broccolini • V, GF
roasted Brussels sprouts • VG, GF
vegetable medley • V, GF
lemon garlic green beans • V, GF
green chile rice • VG, DF, GF
garlic parmesan whipped potatoes • V, GF
roasted roemary red potatoes • VG, GF
aged white cheddar mac + cheese • V

ENTREES

choose two

braised short rib • DF, GF
chipotle smoked prime rib • GF, DF • +\$5 pp
lemon herb roasted chicken • GF
cajun chicken alfredo pasta
buttermilk fried chicken
mahi beurre blanc • GF
whiskey glazed salmon • GF, DF • +\$5 pp
spinach mozzarella portobello • V, GF
enchilada stuffed pepper • V, GF



BBQ INFUSED BUFFET

3 proteins + 2 appetizers + 2 sides

APPETIZERS

choose two

buffalo chicken dip + tortilla chips
french onion dip + potato chips • V
green chile, spinach + artichoke dip • V, GF
deviled eggs • V

burnt ends • DF
hummus + vegetables • VG, GF
mini mac + cheese bites • V
nashville chicken bites

SIDES

choose two

jalapeño caesar salad
field greens salad • VG, GF, DF
bacon potato salad • GF
chef's mac + cheese • V
garlic parmesan whipped potatoes • V, GF

PROTEINS

choose three

pulled BBQ chicken • GF
smoked brisket
pulled pork
portobello mushroom • VG, DF, GF

INCLUDED

pickles
coleslaw
slider buns

Devil's Ale BBQ sauce
Mr. Pineapple habañero BBQ sauce



TACO BUFFET

3 proteins + 2 appetizers + 2 sides

APPETIZERS

choose two

chile lime hummus bites • VG, DF
carnitas tostadas

potato + poblano taquitos • V
mini chicken bacon rolls

SIDES

choose two

jalapeño caesar salad
mexi street corn • V
spanish rice • V, VG, DF

green chile rice • V, VG, DF
refried beans • V, VG, DF, GF
spicy black beans • V, VG, DF, GF

PROTEINS

choose three

pork carnitas • GF, DF
chopped brisket • GF, DF
grilled fajita vegetables • V, VG, GF, DF

shredded chicken • GF, DF
blackened cod • GF, DF
baja shrimp • GF, DF

INCLUDES

house-made tortilla chips • V, VG
soft flour tortillas • V
black beans • V, VG, DF
fire roasted salsa • V, VG, DF, GF

guacamole • V, VG, DF, GF
sour cream • V
pico de gallo • V, VG, DF, GF
pickled jalapeño • V, VG, DF, GF



ITALIAN INSPIRED BUFFET

2 proteins + 2 appetizers + 1 salad

APPETIZERS

choose two

bruschetta crostini • v
mini meatballs

mini mac + cheese bites • v
caprese skewers • v, GF

SALADS

choose one

classic caesar salad
field greens salad • VG, GF, DF
spinach caprese salad • v, GF

SAUCE

choose two

marinara • VG, GF, DF
alfredo • v
garlic butter • v, GF
ala vodka • v, GF
tomato basil cream sauce • v, GF

PASTA

choose up to two

penne
linguini
angel hair
shells

PROTEINS

choose two

italian marinated chicken breast • DF, GF
italian breaded chicken breast
italian sausage • DF, GF
italian meatballs

ADD ONS

3 meat lasagna • + \$10 PP
vegetable medly • + \$4 PP GF, V
charcuterie board • + \$7 PP

cheesy garlic bread • + \$2 PP V
additional protein • + \$6 PP



LATE NIGHT SNACK PACKAGE

\$11 per person | \$500 minimum to keep chef onsite

PIZZA

choose two | qty. up to chef's discretion

PEPPERONI

marinara, three cheese blend and pepperoni

BUFFALO CHICKEN

marinara, three cheese blend and buffalo chicken

CHEESE • v

marinara and three cheese blend

MARGHERITA • v

garlic infused oil, three cheese blend, basil, tomatoes, and fresh mozzarella

SNACKS

choose two

MINI GRILLED CHEESE • v

served with tomato bisque to drizzle

PIGS IN A BLANKET

served with of ketchup + mustard

CHEESEBURGER SLIDERS

served with ketchup, mustard and pickles

FRIED BONELESS CHICKEN BITES

served with BBQ, buffalo and ranch

CHEESE FRIES

served with ketchup, chili lime aioli and ranch

PRETZEL BITES • v

served with SunSpot beer cheese



DESSERTS

DESSERT BARS \$8 pp

brownie bar • marshmallow with brown butter + sea salt • lemon crumb • toffee crunch blondie

S'MORES BAR \$8 pp

chocolate sauce • peanut butter sauce • marshmallows • strawberries • graham crackers

CHURRO BAR \$8 pp

fudge • whipped cream • caramel • sprinkles • strawberry sauce • crushed pretzels

LAVA CAKE \$8 pp • GF

a decadent chocolate cake with a firm outer layer and a gooey inside



FOOD + BEVERAGE UPGRADES

price points reflect cost per person | must be ordered in addition to your current menu

BRUSCHETTA STATION \$6 pp

FRUITS + VEGGIES: tomatoes • pears • cucumber
CHEESES: fresh mozzarella • goat cheese
MEATS: prosciutto • salami
SAUCES: tapenade • pesto • honey

SUCKLING PIG \$6 pp

a slow roasted pig carved by our catering chefs | *served with an array of BBQ sauces and street corn*

WING STATION \$8 pp

BONE IN OR BONELESS: Mr. P's BBQ • Devil's Ale BBQ • garlic parmesan • buffalo

PRETZEL WALL \$5 pp

a wall of hanging pretzels and pretzel bites
served with beer cheese and beer mustard

PRIME RIB \$11 pp

chef attended station is an additional \$500
includes horsey sauce and au jus

MAC + CHEESE BAR \$6 pp

bacon • chives • sour cream • jalapenos
• BBQ sauce • truffle oil • blue cheese
crumbles • shredded cheese
add carnitas or chicken \$4pp

FRIES + TOTS STATION \$6 pp

traditional fries • truffle fries • buffalo
chicken fries • poutine
served with ketchup • honey mustard • mayo • ranch

CHARCUTERIE \$7 pp

various meats + cheeses • fresh fruit • pickles • mustard • fresh baguette

NA BEVERAGE STATION \$5 pp

fruit infused water with cucumber, mint + lemon
strawberry lemonade
freshly brewed mango iced tea

ESPRESSO MARTINI TOWER \$250

three layer tower that includes 35 espresso martinis
each additional glass \$6



RETAIL BAR PACKAGE

BEER	6 PACK	24 PACK
Sky Harbor Lager	\$10	\$35
HefeWeizen	\$10	\$35
Devil's Ale	\$10	\$35
HopShock IPA	\$10	\$35
JuicyJack IPA	\$11	\$39
MoonJuice IPA	\$11	\$39
Seasonals	\$10	\$35

READY TO DRINK COCKTAILS	750ML	6 BTL CASE	24 PACK
SunSplash Vodka Soda Cherry Lime 12oz Cans			\$36
SunSplash Vodka Soda White Peach 12oz Cans			\$36
SunSplash Vodka Watermelon Lime 12oz Cans			\$36
Traditional Margarita 12oz Cans			\$48
Espresso Martini	\$29	\$145	
Bourbon Old Fashioned	\$32	\$160	
Smoked Agave Old Fashioned	\$35	\$175	

SPRITS	750ML	6 BTL CASE
Traditional Vodka	\$20	\$100
VeryBerry Vodka	\$20	\$100
OrangeVanilla Vodka	\$20	\$100
BlackCherry Vodka	\$20	\$100
Citrus Rose Gin	\$23	\$115
London Dry Gin	\$27	\$135
SweetPeach Bourbon Whiskey	\$25	\$125
CaraMellow Salted Caramel Whiskey	\$25	\$125
Sacred Stave American Single Malt	\$29	\$145
Sacred Stave Arizona Bourbon	\$29	\$145
Sacred Stave Arizona Rye	\$29	\$145
J.W. Powell Single Malt	\$45	\$225
Butcher Jones Bottled in Bond Rye	\$45	\$225
Jacob Waltz Bottled in Bond Bourbon	\$45	\$225

WINES	12 BTL CASE
Simple Life Chardonnay	\$125
Simple Life Pinot Noir	\$125
Simple Life Cabernet	\$125
Provisioner Red Blend	\$155
Provisioner White Blend	\$155
Wycliff Brut California Champagne	\$125



SanTan
CATERING + EVENTS